



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Bollinger Rosé NV

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**Price** £69.99  
**Code** BOLL070

The Bollinger champagne House has created prestigious champagnes with character, distinguished by their elegance and complexity, since 1829. These outstanding wines are the result of rigorous attention to detail, for Bollinger accepts nothing less than excellence. Each and every detail represents a quest for a certain form of perfection.

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### Tasting Notes:

Bronze tones. On the nose, hints of redcurrant, cherry and wild strawberry along with a spicy touch. The palate has good structure, length, depth and vivacity, with a tannic finish due to the addition of red wine. A velvety mousse and lingering flavours of wild berries.

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Specification	
<b>Vinification</b>	Bollinger Rosé demonstrates unique blending and red-winemaking skills: a true alchemy and a very technical wine. Since Bollinger Rosé was created in 2008, the Poirier Saint-Pierre and Montboeuf plots, in Verzenay, are worked in the same style as the Côte aux Enfants plot to complete the production. A small amount (between 5 and 6%) of Pinot Noir is vinified as red wine, helping to add a powerful element to the finished wine.
<b>ABV</b>	12%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now through to 2032
<b>Country</b>	France
<b>Region</b>	Champagne
<b>Area</b>	Vallee de la Marne
<b>Sub Area</b>	Aÿ
<b>Type</b>	Champagne
<b>Grape Mix</b>	62% Pinot Noir, 24% Chardonnay, 14% Pinot Meunier
<b>Vintage</b>	NV
<b>Style</b>	Brut
<b>Body</b>	Rich, full flavoured and toasty
<b>Producer</b>	Bollinger
<b>Producer Overview</b>	The story began with Athanase de Villermont, the youngest son of a noble family with a brilliant destiny.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	A very versatile champagne! Goes great with roast chicken, cold lamb, salads and all things fish.